



*Eat, drink
& be merry*

HELEN LEDERER

Summer treats

IT'S THE SEASON to shed the cardigan and head to some saucy summer soirees. Since a bottle of Champagne or sparkling wine is the quickest "mood changer" in the civilised world, it seems only reasonable to turn up with one of these.

An immediate way to impress (assuming your offering doesn't get whisked to the hosts fridge for "safe keeping" and you never see it again – meanies) is Green and Blue's **Les Tres Cantous Mauzac Nature** (£16). The Mauzac grape is becoming rather trendy – the fact that this sparkling version is made in the Champagne method (double fermented with reliably formed bubbles) has really put it on the map.

It's subtly perfumed and floral without that yellow, yeasty experience you get from some expensive Champagne. With hints of elderflower and pear, it's light as a feather on the tongue and with a zingy aftertaste. Think mouth spritzer with a wisp of summer peach. Maybe a dash of very clean hazelnuts. Or to put it another way, this is a sparkler to really taste – as opposed to necking down for tipsy purposes (although I'm not averse to the latter).

Another top gift is a charming cheese accessory along with some serious cheese. You can take all the credit as guests shun the obligatory quince jelly in favour of Romeo Jones' **hot apple and sage jelly by Jules and Sharpe** (£5.95). Satisfyingly full of chillies – without making you reach for the cold tap – it's also perfumed with slivers of sage and apples. Stunning. And when teamed with Testun "drunken" **cheese** (drunken, moi?) you will doubtless be asked the name of your deli. Aged in barrels of wine, it won first prize by experts on Slow Food for the best "drunken" cheese in Italy (but forget the slow, mine was gone in minutes). £25.95 per kilogram, also from Romeo Jones.

And finally, try **Cave du Chateau de Chenas, 2005** (Majestic, £7.38). This light summer Beaujolais really is a stunner with spicy woody notes to give off a lasting fruity rush. ●

www.helenlederer.co.uk

Stockists

GREEN AND BLUE WINES

38 Lordship Lane
SE22 8HJ; 020 8693 9250

MAJESTIC WINE

119 Park Hall Road
SE21 8ES; 020 8761 6976

ROMEO JONES

80 Dulwich Village SE21 7AJ
020 8299 1900

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15 July - 31 August

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To put you in the mood for joining us in our celebration, we'd like to give you some Baburthday money to spend. Just cut out the gift voucher below and bring it along with you when you come to dine.

We won't promise you the sun, the moon and the stars, but we will guarantee you a memorable dining experience. And all at a price that won't cost the earth. We look forward to celebrating with you.

Babur 119 Brockley Rise, Forest Hill, SE23 1JP
T: 020 8291 2400 W: www.babur.info

£24
Baburthday
Money

VALID FROM
15 JULY -
31 AUGUST 2009

This gift voucher is valid for a maximum of £24 for four or more persons each ordering a minimum of two courses when dining in the restaurant for dinner. For parties of two or three persons each ordering a minimum of two courses when dining in the restaurant for dinner this gift voucher will have a value of £12.00. One voucher per party only, please. This voucher is not valid for Sunday lunch and may not be used in conjunction with any other offer.

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